

•Virtual Cooking Class Materials•

Salsa Party!

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-4 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Oven
- Cutting board
- Chef's knife
- Measuring spoons
- 2 large, rimmed baking sheet
- Pastry brush (optional)
- Mortar and pestle, molcajete, or food processor
- Can opener (if needed)
- Microplane or zester
- Citrus juicer (optional)
- Large bowl
- Medium bowl (if using food processor)
- Spoon



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Homemade Baked Tortilla Chips



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizer

Servings: Makes 36 chips

Prep Time: 3 Minutes

Cook Time: 12 Minutes

Total Time: 15 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

6 corn tortillas
1-2 tablespoons cooking oil such as olive,
grapeseed, or vegetable
1/4 teaspoon fine-grain sea salt or table salt
(plus more, as desired)

Instructions

1. Preheat oven to 350°F.
2. Brush tortillas with a thin layer of oil, then cut each tortilla into 6 triangle-shaped wedges.
3. Spread tortilla pieces onto a large rimmed baking sheet and sprinkle with salt.
4. Bake until golden brown, about 15 minutes.

Tips:

- I like to stack the tortillas on top of each other, cut the whole stack in half, then into wedges.
- Oven cooking times will vary. Check your tortillas and add more time as needed but note that once they start to brown, they can overcook very quickly!
- I tend to bake one tray at a time, in the center of the oven. If doubling and making 2 trays, take the sheet pans out and rotate them top to bottom AND back to front halfway through the cooking time.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
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Mango, Jicama, + Black Bean Salsa



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Appetizer

Servings: About 6 cups

Prep Time: 10 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

3 ripe mangoes, peeled, pitted and diced (about 2 cups)
1/2 small jicama, peeled and diced (about 2 cups)
1 (15.5-ounce) can black beans, rinsed and drained
1 jalapeño, stemmed, seeded, and minced (about 1 tablespoon)
3 tablespoons finely chopped red onion
1/4 cup chopped fresh cilantro
1 teaspoon lime zest
1 tablespoon lime juice
1/2 teaspoon kosher salt

Instructions

1. To a large bowl, add mangoes, jicama, black beans, jalapeño, red onion, cilantro, lime zest and salt. Add a tablespoon of lime juice and stir well to combine. Taste for seasoning, and add more salt or lime juice if needed.
2. Serve immediately or cover and refrigerate until ready to use.

Roasted Tomato Salsa (Salsa de Molcajete)



Recipe adapted from
[More Mexican Everyday - Rick Bayless](#)

Category: Appetizer

Servings: A generous 2 cups

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Total Time: 20 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

1 pound ripe tomatoes (about 2 medium-large round or 4 to 5 plum)
1 to 2 small fresh jalapeño chiles, stemmed
1/2 small white onion, sliced 1/2-inch thick
Fine-grain table salt or sea salt, to taste

Instructions

1. Preheat broiler to high heat.
2. On a large, rimmed, broiler-safe baking sheet, place fresh tomatoes (if using), garlic, jalapeño, and onion. Place in the oven and broil until the tomatoes are softening, blackened and blistered on one side, usually about 6 minutes. Carefully turn everything over and broil the other side, another 4-6 minutes. Set aside to cool.
3. When cool enough to handle, roughly chop the jalapeños (no need to remove the seeds). Slip off and discard the papery skin of the garlic and peel off most of the skin from the tomatoes.
4. If you have a mortar and pestle (or traditional molcajete), crush the garlic and jalapeños to a paste. Add the tomatoes one at a time, crushing them into a coarse purée. Add any juices from the baking sheet.
5. To use a food processor, pulse the garlic and jalapeños until finely chopped. Add the tomatoes with any juices from the baking sheet and pulse a few times to reach a coarse purée.
6. Transfer the salsa into a bowl, then chop the roasted onion into small pieces, about 1/4-inch, and stir them in. If needed, stir in a little cold water to give it an easily spoonable consistency. Taste the salsa and season it with fine-grain salt (usually about 3/4 teaspoon).

Tips:

- The tomatoes, garlic and chiles should be soft to create the best texture and flavor in the salsa. This takes a little patience (as well as practice), but you'll get the sweetest and richest flavor by using a mortar.
- You can substitute one 15-ounce can of diced, fire-roasted tomatoes for the fresh tomatoes. Follow all the same steps as above, but add the canned tomatoes and their juices at the end when puréeing.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



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